

## AMENDMENTS TO THE CLAIMS

1. (Currently amended) A computer-implemented method of producing a production run schedule of bakery products, the production run schedule being produced on a computer to determine the operation of a mixing apparatus of a bakery system, the method including the steps of:

in response to ~~determining~~ inputting the number and type of bakery ~~products~~ product to be produced into the computer, determining the dough type and weight of dough of each bakery product ;

organizing each bakery product into a group according to the dough type of the bakery product;

calculating a total weight of dough for each type of bakery product to be produced;

calculating the number of full batches that can be produced of each type of bakery product, a full batch being based on the consumption of whole bags of flour, and the size of the mixing apparatus;

calculating a weight of dough for each bakery product that cannot be produced in a full batch;

combining the respective weights of dough for different bakery products of the same dough type that cannot be produced in a full batch into combined batches; and

displaying the full and combined batches on a computer display to permit subsequent amendment of the production run schedule, the combined and full batches being supplied to the mixing apparatus according to the production run schedule.

2. (Previously presented) A computer-implemented method according to Claim 1, wherein the combined batches are full batches.

3. (Currently amended) A computer-implemented method according to Claim 1, wherein amendment to the production run schedule is ~~amendable~~ to ensure each batch in the production schedule is a full batch.

4. (Currently amended) A computer-implemented method according to Claim 3, wherein amendment to the production run schedule changes the number of bakery products is ~~amendable to~~ to ensure that each batch in the production run schedule is a full batch.

5. (Currently amended) A computer-implemented method according to Claim 2, wherein amendment to the production run schedule changes the sequence of batches in the production run schedule ~~is amendable~~.

6. (Previously presented) A computer-implemented method according to Claim 1, wherein the bakery products of the same dough type are arranged in consecutive batches.

7. (Previously presented) A computer-implemented method according to Claim 1, wherein the number of bakery products is multiplied by a weight of dough required to form a single bakery product, thereby calculating a total weight of dough for each type of bakery product.

8. (Canceled)

9. (Previously presented) A computer-implemented method according to Claim 1, wherein the step of displaying the full and combined batches involves displaying the batches graphically.

10. (Previously presented) A computer-implemented method according to Claim 9, wherein the graphical display of batches includes graphical identification of bakery products forming each displayed batch.

11. (Previously presented) A computer-implemented method according to Claim 1, wherein the method includes the further step of providing a schematic layout of dough pieces on baking trays or in containers, prior to proving or baking.

12. (Currently amended) A computer-readable storage medium containing computer-executable program instructions that, when executed by a computer, cause the computer to produce a production run schedule ~~for a production run~~ of determined bakery products in predetermined quantities ~~[[by]]~~, the instructions comprising:

in response to input of the number and type of each bakery product, determining the dough type and weight of dough of each bakery product to be produced;

organizing each bakery product into a group according to the dough type of the bakery product;

calculating a total weight of dough for each type of bakery product to be produced;

calculating the number of full batches that can be produced of each type of bakery product, a full batch being based on the consumption of whole bags of flour;

calculating a weight of dough for each bakery product that cannot be produced in a full batch;

combining the respective weights of dough for different bakery products of the same dough type that cannot be produced in a full batch into combined batches; and

displaying the full and combined batches on a computer display to permit subsequent amendment of the production run schedule.

13. (Previously presented) A computer-readable storage medium containing computer-executable program instructions according to Claim 12, wherein the combined batches are full batches.

14. (Currently amended) A computer-readable storage medium containing computer-executable program instructions according to Claim 12, wherein ~~[[the]]~~ the instructions, ~~when executed, also cause the computer to display~~ further comprise displaying the batches to permit subsequent amendments of the production run schedule.

15. (Previously presented) A computer-readable storage medium containing computer-executable program instructions according to Claim 14, wherein the batches are displayed graphically.

16. (Previously presented) A computer-readable storage medium containing computer-executable program instructions according to Claim 15, wherein the graphical display of batches includes a graphical identification of the bakery products forming each displayed batch.

17. (Currently amended) A computer-readable storage medium containing computer-executable program instructions according to Claim 16, wherein the program ~~provides~~ instructions produce a schematic layout of dough pieces on baking trays or in containers, prior to proving or baking.

18. (Currently amended) A baking system including:  
a computer; and  
a computer-readable storage medium ~~containing computer-executable program instructions~~ according to Claim 12.

19. (Previously presented) A baking system according to Claim 18, wherein the baking system also includes baking machinery linked to the computer for control thereby.

20. (Previously presented) A baking system according to Claim 19, wherein the baking machinery provides feedback to the program, the feedback comprising information including one or more of the following:

- (a) ingredients mixing and loading times expressed as a machine efficiency;
- (b) individual batch mixing times;
- (c) total mixing time;
- (d) total lead time;
- (e) total time to produce a production run;
- (f) failed production; and
- (g) amendments made to the production run.

21. (Currently amended) A computer-readable storage medium containing a computer program for scheduling a production run of determined bakery products in predetermined quantities by:

in response to input of the number and type of each bakery product, determining the dough type and weight of dough of each bakery product to be produced;

organizing each bakery product into a group according to the dough type of the bakery product;

calculating a total weight of dough for each type of bakery product to be produced;

calculating the number of full batches that can be produced of each type of bakery product, a full batch being based on the consumption of whole bags of flour;

calculating a weight of dough for each bakery product that cannot be produced in a full batch; and

combining the respective weights of dough for different bakery products of the same dough type that cannot be produced in a full batch into combined batches.

22. (Previously presented) Computer-readable storage medium containing a computer program according to Claim 21, wherein the combined batches are full.

23. (Currently amended) Computer-readable storage medium containing a computer program according to Claim 21, wherein the program performs the further step of displaying the batches to permit subsequent amendments of the production run schedule.

24. (Previously presented) Computer-readable storage medium containing a computer program according to Claim 23, wherein the batches are displayed graphically.

25. (Previously presented) Computer-readable storage medium containing a computer program according to Claim 24, wherein the graphical display of batches includes a graphical identification of the bakery products forming the displayed batch.

26. (Currently amended) [[A]] Computer-readable storage medium containing a computer program according to Claim 25, wherein the program provides a schematic layout of dough pieces on baking trays or in containers, prior to proving or baking.

27. (New) Computer-readable storage medium containing a computer program according to Claim 21 wherein the program operates the supply of full and combined batches to a mixing apparatus and controls the operation of the mixing apparatus according to the production run schedule.

28. (New) A computer-implemented method according to Claim 1 wherein the computer operates the supply of full and combined batches to the mixing apparatus and controls the operation of the mixing apparatus according to the production run schedule.

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